

LA CREMA®



STA. RITA HILLS 2019 PINOT NOIR

Dark. Rich. Vibrant.

"Aromas of BLACKBERRY, raspberry, and pipe tobacco are followed by flavors of boysenberry, POMEGRANATE, and hints of savory notes. On the palate, the 2019 vintage presents RICH concentration and balanced acidity."

CRAIG McALLISTER, WINEMAKER



THE STATS:

| | |
|-----------------|-----------------------------|
| Appellation: | Sta. Rita Hills |
| Composition: | 100% Pinot Noir |
| Type of Oak: | 100% French oak, 28% new |
| Time in Barrel: | 14 months |
| Alcohol: | 14.5% |
| T.A.: | 6.3 g/L |
| pH: | 3.48 |

Our original name, La Crema Vinera, means "best of the vine," setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We're continually exploring these very special regions—passionate in our belief that they make uniquely expressive and elegant wines.

A REMARKABLE PLACE

The grapes were sourced from three prestigious vineyards within the Sta. Rita Hills AVA. The three vineyard sites can be characterized by complex windy terrains, dense vine plantings, and quick draining soils. The cool windy climate allows for an extended growing season while dense vine plantings allow for more concentrated uniform clusters per vine. Quick draining sandy silt soils naturally stress the vines which add concentration and complexity to the wine.

*It's one of the world's best cool-climate appellations.
It's a place for La Crema.*

EXCEPTIONAL GRAPES

The 2019 growing season got off to a slow start; a cool and foggy spring delayed bud break and flowering. It remained relatively cool throughout summer, and ripening proceeded relatively slowly until late August heat spikes gave the berries the final push. La Crema Pinot Noir Harvest in Sta. Rita Hills began in Mid September.

ARTISAN WINEMAKING

Our boutique, hands-on techniques continued into the winery.

Grapes were picked in the cool of the morning and gently sorted. Once in the tank, the grapes were cold-soaked for a minimum of 5 days before being inoculated with selected yeasts. Fermentation was allowed to proceed, and grapes spent approximated 14 days on skins before free run wine from the tank is transferred to French oak barrels for aging. The finished wine spent a minimum of 14 months in barrel before final bottling.

The complex flavors of Sta. Rita Hills, in every sip.